

Chef/Owner Erik Peacock
Wellington Court Restaurant & Catering
Meadow Fine Foods Inc.

Chef Erik Peacock grew up around the food business. This early exposure, paired with the beautiful bounty of the Niagara food and wine region, has shaped Erik as a chef. "When I took over the kitchen at the restaurant, Niagara and the wine industry were really emerging, coming alive. The opportunities were plentiful."



This opportunity delighted Erik. He formed relationships with winemakers and winery owners as well as local food producers. They inspired Erik to create a menu focused on local ingredients infused with international flavours. Before long, Wellington Court Restaurant was one of the region's fine dining hot spots.

Erik has spent 14 years as chef at Wellington Court, and it is truly a labor of love. In that time, he built a catering business that exceeded all expectations. Over the course of a summer, Erik and his crew will feed approximately 8,000 people outside of Wellington Court Restaurant. "The Niagara Region is truly amazing. It's not hard to understand why people are looking to plan their wedding, anniversary celebration or corporate function with Niagara as the backdrop. We are excited to be a part of it. It can be a huge challenge to recreate our product with the variables presented to you when catering off site, but one that I welcome."

With his recent acquisition of the restaurant he and his wife Dale are excited about what the future holds. "We are looking forward to continued growth. We have always been excited and proud of our product and it is such an honour that people are as pleased with it as we are."



Wellington Court Restaurant has been recommended by The Toronto Star's Marion Cane, Toronto Life's James Chatto, and The Toronto Star, Where to Eat in Canada, The Buffalo News and countless local publications. The restaurant has become a benchmark in the area for exceptional service and cuisine.

In the spring of 2005 Erik and Dale took over the operation of the *Coach House Café by Erik Peacock*. A seasonal restaurant at Henry of Pelham Winery. The Café was an exciting challenge for Erik because he had to design a menu that was welcoming to everyone on the wine route. "I am very pleased with the reception the public has given us at the Café. The menu is extremely tasty and well received. It showcases summer in Niagara in a beautiful winery setting."



Erik is often featured at the LCBO (Liquor License Board of Ontario), Niagara cooking schools and Niagara College, sharing his excitement for food and new ways to prepare and present it. This year Erik is the *Profiled Chef* for the LCBO. Along with cooking classes at the LCBO in St. Catharines Erik will travel throughout Southern Ontario to be the feature chef at a number of LCBO cooking events.

Erik holds a volunteer position on the Board of Directors for *Niagara Grape and Wine Festival*. Their mission is "To realize the tourism potential of the Festival and position it as an important component of the tourism product. To promote the grape and wine industries and their products along with the host City of St. Catharines and the Region

of Niagara. To provide a community event and celebration that will contribute to the quality of life and civic pride within the community. "

In November of 2005 Erik was pleased to participate in the "*Spirit of Canadian Cuisine*" *Celebrity Chefs Dinner* at the Air Canada Centre in Toronto. The event benefited the Spirit of Hospitality Award Scholarship, which provides financial assistance and mentoring to hospitality students.

A highlight in 2006 saw Erik and his catering team show off what they do best on National TV when they took part in The Food Network's *I Do... Let's Eat!* A documentary series showcasing weddings and banquets of diverse cultures.

In December Erik was asked to travel to Hong Kong to take part in 'A Canadian Christmas'. Sponsored by the Canadian Consulate and the Holiday Inn Golden Mile. Erik designed and



implemented a menu that ran in the hotel's fine dining restaurant for 4 weeks over Christmas. "It was an honor and an amazing learning experience". My kitchen staff at the Holiday Inn were extremely hard workers dedicated to their profession. The guests were interested and very appreciative of my creations. It was a once in a lifetime!"

Increasingly, Wellington Court Restaurant is offering winemakers' dinners at the restaurant. "A chance to meet the owner or winemaker at one of the region's many wineries in the comfortable atmosphere of the restaurant. Our guests get to hear firsthand the passion and effort that goes into making their dining experience, from toast to table, memorable."

"There is so much about our Region that enhances what I do. It is an amazing diverse place to live and work! You can feel the excitement about Niagara everywhere you go. As the region continues to grow, I look forward to being an active partner in its evolution."

For more information or promotional material on Erik Peacock please contact us at Wellington Court Restaurant & Catering.



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For further information on the events mentioned in this BIO please visit the websites listed below.

Food Network *I Do... Let's Eat!*

http://www.foodtv.ca/microsites/idoletseat/episodes.aspx?ep=jill&menu_sel=cat

LCBO

http://www.lcbo.com/learn/chef_profile_class_west_autumn.shtml

Niagara Grape & Wine Festival

www.grapeandwine.com

Spirit of Hospitality

<http://www.spiritofhospitality.com/sub/events-05.html>

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